

Amendments to the Claims:

Claim 1 (currently amended): A UHT-treated product comprising a stabilized starch n-alkenyl succinate ~~characterised in that said starch n-alkenyl succinate is applied as a texturising texturizing agent and wherein, after UHT-treatment, said UHT-treated product has after UHT-treatment a viscosity which is between 0.10 to 0.50 times the viscosity obtainable after re-heating of said UHT-treated product.~~

Claim 2 (currently amended): A UHT-treated product according to claim 1, ~~characterised in that wherein, after UHT-treatment, said UHT-treated product has after UHT-treatment a viscosity which is between 0.15 to 0.40 times the viscosity obtainable after re-heating of said UHT-treated product.~~

Claim 3 (currently amended): A UHT-treated product according to claim 1 or 2, ~~characterised in that wherein the stabilized n-alkenyl succinate is from a C₆ to C₁₆ n-alkenyl succinate, preferably n-octenyl succinate.~~

Claim 4 (currently amended): UHT-treated product according to ~~anyone of~~ claim 1 to 3 ~~characterised in that the or 2, wherein said UHT-treated product includes at least one~~ starch alkenyl succinate ~~that~~ is undextrinised, dextrinised, cooked-up, pregelatinised, ~~or~~ enzyme-treated ~~or~~ stabilised starch alkenyl succinate and/or mixtures thereof.

Claim 5 (currently amended): A UHT-treated product according to claim 4, ~~characterised in that said UHT-treated wherein in said product is comprising stabilised starch alkenyl succinate as texturising agent and said UHT-treated product has after UHT-treatment a said viscosity which is between 0.15 to 0.35 times the viscosity obtainable after re-heating of said UHT-treated product.~~

Claim 6 (currently amended): A UHT-treated product according to ~~anyone of~~ claims 1 to 4 ~~claim 1 or 2, wherein characterised in that said product is selected from the group consisting of UHT-treated sauces, soups, liquid desserts, dressings and fillings.~~

Claim 7 (currently amended): A UHT-treated white sauce according to claim 6, wherein characterised in that :

- a) it comprises from 2 to 5% w/w stabilized starch n-alkenyl succinate, preferably from 3 to 4% w/w starch n-alkenyl succinate,
- b) a viscosity after UHT treatment is of below 1500 mPa.s, preferably below 1000 mPa.s, and
- c) a viscosity after re-heating that increases to above 2000 mPa.s, preferably above 2200 mPa.s.

Claim 8 (currently amended): A process for preparing UHT-treated product comprising starch n-alkenyl succinate in which and said process is comprising the following steps comprises:

- a) Preparing preparing a the mix of the ingredients that includes a stabilized starch n-alkenyl succinate,
- b) Preheating preheating said mix to a temperature higher than 50°C, preferably to a temperature up to 75°C,
- c) Homogenising homogenizing said preheated mix at a pressure higher than 20 bar,
- d) Treating treating the mix by UHT at a temperature higher than 120°C, and
- e) Cooling cooling the UHT-treated product.

Claim 9 (currently amended): A process according to claim 8, characterised in that wherein said stabilized starch n-alkenyl succinate is a stabilised starch C₆-C₁₆ alkenyl succinate.

Claim 10 (currently amended): A process according to claim 8 or 9, characterised in that wherein the UHT-treated product of step e) is re-heated to a temperature higher than 80°C, preferably higher than 90°C.

Claim 11 (currently amended): ~~Use of starch n-alkenyl succinate as texturising agent in A process for texturizing a UHT-treated product by incorporating therein a stabilized n-alkenyl succinate.~~

Claim 12 (canceled).

Claim 13 (currently amended): ~~Use according to A method according to claim 11, or 12 characterised in that wherein the viscosity of UHT-treated product is between 0.10 to 0.50 times the viscosity obtainable after re-heating of the UHT-treated product.~~

Claim 14 (currently amended): ~~Use according to anyone of claim 11 to 13 characterised in that said A process according to claim 11, wherein further processing said UHT-treated product is selected from the group consisting of to a sauce[[s]], soup[[s]], liquid dessert[[s]], dressing[[s]] and or filling[[s]].~~

Claim 15 (currently amended): ~~Use of starch n-alkenyl succinate according to anyone of claims 11 to 14 characterised in that egg yolk content of A process according to claim 11, wherein said UHT-treated product has an egg yolk content wherein said egg yolk content is reduced with by at least 50% by adding starch n-alkenyl succinate, preferably stabilised said stabilised starch alkenyl succinate, in comparison to the UHT-treated product lacking said stabilized starch alkenyl succinate.~~

Claim 16 (new): A UHT-treated product according to claim 1, wherein said stabilized n-alkenyl succinate is a stabilized n-octenyl succinate.

Claim 17 (New): A UHT-treated white source according to claim 7, wherein said white source contains from 3 to 4% w/w of said stabilized n-alkenyl succinate.

Claim 18 (new): A UHT-treated white sauce according to claim 7, wherein said viscosity after UHT-treatment is below 1000 mPas.

Claim 19 (new): A process according to claim 8, where in b) the temperature is a temperature up to 75°C.

Claim 20 (new): A process according to claim 8, wherein the UHT-treated product of e) is re-heated to a temperature higher than 90°C.

Claim 21 (new): A UHT-treated product according to claim 1, wherein said UHT-treated product is between 0.15 to 0.35 times the viscosity of a re-heated UHT-treated product.